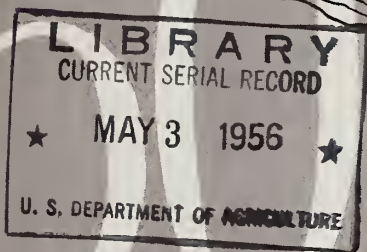
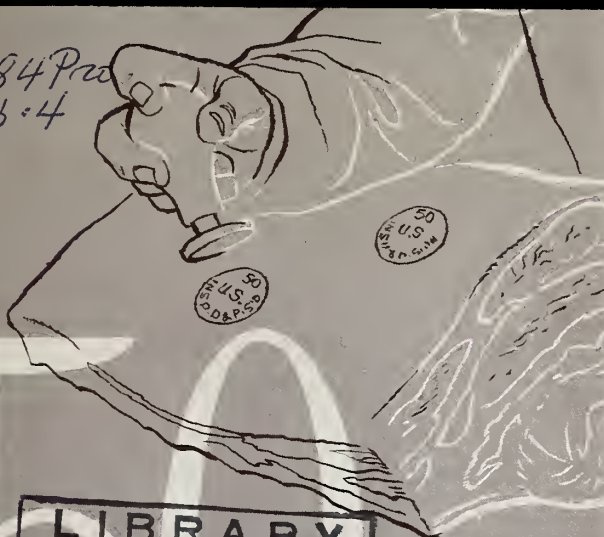


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*years
of...*

MEATS WITH APPROVAL



PA NO. 289

U. S. DEPARTMENT OF AGRICULTURE

TEAMWORK For Better Meats

Meat is one of this country's favorite foods. It is nutritious and satisfying—and we just like it. Moreover, we are confident that our meats are clean and wholesome: Today 80 percent of them carry a stamp of Government approval, and the rest are marketed under State or local supervision.

Our confidence in meat is sustained by continual efforts of a 3-way team: the farmer, the meatpacking and processing industry, and the Government.

For half a century, the meat marketed across State lines has been safeguarded by Federal inspection, with close cooperation of industry. This inspection service extends not only to fresh meats but also to canned meats, cured and precooked meat products, and frozen meats or meat dishes.

This year—1956—a spotlight is turned on the Federal meat inspection service and on the importance of this work. It is the golden anniversary of the act that established the service.

What Does Meat Inspection Do For You?

To consumers, Federal meat inspection means health protection, also pocketbook savings.

To all whose livelihood depends on meat, inspection is a valuable goodwill asset, helping to keep demand for meat steady, year after year.

In addition, nationwide confidence in a wholesome meat supply is a nutritional advantage. Meat gives us a considerable part of the top-quality protein that we need. It also provides calories, and important minerals and vitamins besides . . . notably, iron, niacin, thiamine, riboflavin, and vitamin A.

About Meat Inspection

On June 30, 1906, Congress enacted the law requiring Federal supervision over cleanliness and wholesomeness of meat and meat food products marketed in interstate commerce.

The Secretary of Agriculture is responsible for maintaining the service and issuing its regulations. The work is done in the Agricultural Research Service of the Department of Agriculture.

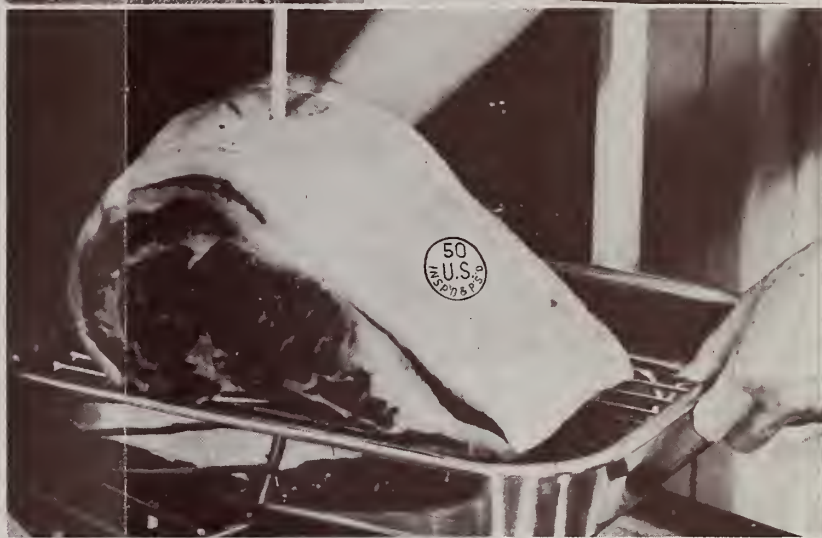
Federally inspected meat from
your butcher . . .

N-17267



. . . wholesome beef, pork, lamb,
or veal . . .

BN-2029



. . . makes good eating for your
family.

DN-814



FIGURE. FACTS

The average person in the United States eats 161 pounds of meat a year . . . the principal reason why the United States is one of the best fed nations in the world.

One-fourth of our food money goes for meat, the leading item in family food budgets.

Federal meat inspectors are on duty in over 1,150 meatpacking and processing plants.

Meat animals slaughtered under Federal inspection now total over 100,000,000 a year.

In recent years, only about one-fourth of 1 percent of carcasses have been pronounced unfit for food—

Federal meat inspection deals almost entirely with cattle, calves, sheep, and hogs.

Only highly trained inspectors—many of them veterinarians—are assigned to duty in meatpacking and processing plants.

Inspection work begins with live animals resting in holding pens, and continues through examination of each carcass . . . with supervision of each stage of curing, canning, or other processing . . . with sanitary inspection throughout the plant . . . with Federal laboratory checkups of samples of food products, ingredients, materials, even paint used on plant walls and cord for stringing cured meats.

The Federal inspection service also confirms accuracy of labels, so that words and pictures give an exact description of food contents—in wieners and other sausages or meat products.

evidence of prevailing soundness of this country's farm stock.

In 1955, the 7 laboratories of the Federal meat inspection service tested 29,085 samples of meat products, ingredients, and other items used in packing and processing.

In 1955, the inspection service approved for accuracy 36,631 new labels and sketches to accompany meat products.

Federal meat inspection is federally financed, costs each of us only about 9 cents a year . . . which amounts to only a tiny fraction of a cent per pound of meat and meat products consumed.

SIGNS OF APPROVAL

Final approval on carcasses and large meat cuts is shown by a small round purple stamp with the letters "U. S. INSP'D & P'S'D."

The same assurance in print, "U. S. Inspected and Passed by Department of Agriculture," is on the label of federally inspected canned meat and other meat products, including nowadays the latest in frozen meat pies and meat and vegetable plates.

These signs of approval are dependable because of the strict and practical regulations, the high caliber of the inspection staff, and full cooperation of all concerned.

So today when you purchase meats—either fresh, processed, or canned—from your grocer or retail meat counter, look for the round purple stamp that shows Government approval. You won't find it on every retail cut, but dealers who handle inspected meats will point out that it appears on every whole-sale cut or carcass. You can buy and eat such meat with confidence that it is good and wholesome.

Look for the Federal stamp of approval printed on the labels of canned, frozen, or other meat products.
N-17273

Prepared by
MEAT INSPECTION BRANCH
Agricultural Research Service

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